

### **In The Specification**

Please amend the specification as follows:

On page 1, line 6 delete "Technical Field" and insert --- **1. Field of the Invention** ---.

On page 1, line 16 delete "Background Art" and insert --- **2. Discussion of the Background Art** ---.

On page 5, line 1 delete "Disclosure of the Invention" and insert --- **SUMMARY OF THE INVENTION** ---.

On page 20, line 4 delete "Best Mode for Carrying Out the Invention" and insert --- **DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT** ---.

On page 65, line 16, delete "Table 2" and insert --- **Table 22** ---.

Amend the paragraph bridging pages 73 and 74 to read as follows:

Yogurt drink was prepared and inhibiting effect on flavor deterioration by the fermented tea leaves extract was evaluated in the completely same manner as in Test Example 2. The results are shown in Table 27.

Amend the paragraph bridging pages 92 and 93 to read as follows:

To a buffer solution of pH 3.0 adjusted with 1/10M citric acid-1/5M disodium hydrogenphosphate were added sucrose and citral so as to be 5 % by weight and 10 ppm, respectively, thereby preparing an acidic citral solution. To this solution was added each of the inhibitors for the generation of deterioration smell, while L-ascorbic acid, rutin or chlorogenic acid, each having potent antioxidant effect, was added as a control (L-ascorbic acid was added as a 1 % by weight aqueous solution, and two others as a 1 % by weight aqueous solution in a 50 % by weight aqueous solution of ethanol). 100 g each was packed into a 100 ml volume glass vial (with a cap made from polytetrafluoroethylene). Each vial was stored in a thermostat (50°C) for 7

days. Each acidic citral solution was extracted with dichloromethane and then determined for generated amounts of p-cresol and p-methylacetophenone by means of gas chromatography. In Table 36 are shown a generated amount of p-cresol or p-methylacetophenone, in terms of relative numerical value where a generated amount of p-cresol or p-methylacetophenone of the additive-free product stored at 50°C for 7 days is defined as 100.

Amend the paragraph on page 94, lines 2-24 as follows:

50 g of sugar, 1 g of citric acid, 2 g of citral-containing lemon flavor and a 1 % by weight solution of each inhibitor for the generation of deterioration smell in a 50 % by weight aqueous solution of ethanol in a proper amount to give a concentration as shown in Table 2372 were added and made up to a total amount of 1000 g with purified water. As controls, there were similarly prepared solutions wherein 6 g each of antioxidants (L-ascorbic acid, rutin and chlorogenic acid) instead of the inhibitors for the generation of deterioration smell was added in its 1 % by weight solution of a 50 % by weight aqueous solution of ethanol. The solution was sterilized at 70°C for 10 minutes, packed into a can to prepare a lemon-flavored drink, which was then stored in a thermostat at 50°C for 7 days. Sensory test was carried out by selecting a panel consisting of skilled 10 experts. As control lemon-flavored drinks, there were used the products stored under refrigeration free of inhibitors for the generation of deterioration smell and antioxidants (evaluation score: 0) and the products stored at 50°C for 7 days free of inhibitors for the generation of deterioration smell and antioxidants (evaluation score: 4) to evaluate degree of flavor deterioration of each lemon-flavored drink. The results are as given in Table 37. In Table 37, score for evaluation is an average of each panel as marked according to the following score standard.

Amend the paragraph bridging pages 96 and 97 to read as follows:

To 100 g of the above model base were added 0.5 g of lemon fragrance and 0.3 g of a 1 % by weight solution of each inhibitor for the generation of deterioration smell in a 50 % by weight aqueous solution of ethanol to prepare a

model base for weakly acidic rinse. The base was stored in a thermostat at 40°C for 14 days. There were similarly prepared model bases for weakly acidic rinse by adding L-ascorbic acid, rutin or chlorogenic acid as a comparative antioxidant in concentrations as shown in Table 38. Each base was stored in a thermostat at 40°C for 14 days to prepare a model base for weakly acidic rinse.

Sensory test was carried out by selecting a panel consisting of skilled 10 experts. As a control, the scented model base product stored under refrigeration free of inhibitors for the generation of deterioration smell and antioxidants (evaluation score: 0) and the scented model base product stored at 40°C for 14 days free of inhibitors for the generation of deterioration smell and antioxidants (evaluation score: 4) were used, and the scented model base product added with inhibitors for the generation of deterioration smell and antioxidants was relatively evaluated for degree of flavor deterioration. The results are as given in Table 38. In Table 38, score for evaluation is an average of each panel as marked according to the following score standard.